

Christmas Sky Dining

Saturday 22nd December 2018

3 Course Christmas Dinner | Half bottle of wine per person

Starter

Beetroot carpaccio, celeriac humus, compressed apples & dress leaves GFIDFIVG

Main

Turkey ballotine stuffed with sausage meat and sprout mousse, pig in blanket, brunoise vegetables, potato fondant served with a jus

Tempeh 'breast', chestnut & crumb stuffing ball, roast potatoes, glazed parsnips & seasonal vegetables, cranberry jus DFIVG

Dessert

Warm Callebaut chocolate brownie with mulled sorbet GFIDFIVG

Tea & Coffee